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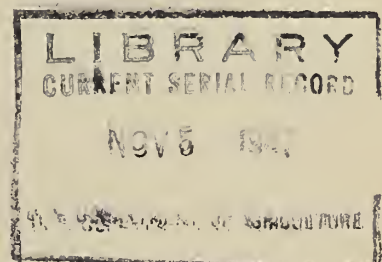
TURKEYS GO TO MARKET IN QUARTERS

- - -

Turkeys have been getting bigger in recent years as feeding and breeding practices have improved. But the size of the family oven, as well as of the family itself, has not. So meaty, broad-breasted turkeys weighing 24 or 30 pounds while still young are too large for most families most of the year. Small families, however, need not miss the juicy tender meat these birds offer, according to Malvin W. Buster, of the Poultry Branch, Production and Marketing Administration, U. S. Department of Agriculture. Cutting some of these large turkeys into quarters - a recent marketing development - makes this meat a good buy for small families, Mr. Buster says. Turkey halves, quarters, breasts, legs, wings - even turkey steaks - are sold in some markets. All these parts are becoming more widely available as the consumer demand for them increases.

A quarter turkey is just the right size for the small oven. Its weight depends upon the size and the meatiness of the bird, as well as the place and angle of the cut. A front quarter - mostly breast and wing - weighs from  $4\frac{1}{2}$  to 7 pounds. A rear quarter - mostly thigh, drumstick, and lower part of the breast - weighs from  $3\frac{1}{2}$  to 6 pounds.

(over)



(EDITORS AND WRITERS: You may obtain 8x10 glossy prints of any of the pictures here shown free on request to the Press Service, Office of Information, U. S. Department of Agriculture, Washington 25, D.C.)

#### QUARTERING A YOUNG TURKEY

Turkey quarters are likely to be cut from frozen young birds, though butchers may also quarter unfrozen birds for their customers. A hand saw and cleaver may be used, but a mechanical bandsaw does the job more easily.

These pictures show the cutting of a large frozen eviscerated turkey, weighing about 25 pounds, into halves and quarters, with a mechanical bandsaw in one of the meat laboratories of the U. S. Department of Agriculture.

(1) A bird like this is a perfect choice for cutting into either half- or quarter-turkey roasts. Its neck was removed when it was eviscerated.

(2) The first step in dividing a turkey into roasts for the small family is to cut it in half, from front to back.

(3) Cavity side down, the half then is cut into two quarter roasts, using the lower joint of the wing as a guide in making this cut.

(4) Four "quarter-turkey roasts" from the 25-pound bird. Each weighs around 6 pounds, with the front quarters somewhat heavier. Each has plenty of meat and a sizable cavity for stuffing.

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### ROASTING A STUFFED TURKEY QUARTER

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These pictures show one good way to roast a turkey quarter with stuffing tested in the food laboratories of the U. S. Department of Agriculture at Beltsville, Md. The method of preparation is practically the same for both a front and a rear quarter. Here a front and a rear quarter of a 25-pound broad-breasted Bronze tom turkey share in telling the turkey quarter story.

(5) If the quarter is frozen, as these are, the first step is to loosen the wrappings and thaw the quarter completely - till the meat no longer is stiff or the joints rigid. This takes overnight, or longer, depending on refrigerator temperature. Then the pin feathers are removed and the quarter is singed, if necessary. Finally the quarter is rinsed thoroughly and wiped dry and its cavity is rubbed with salt.

(6) It takes 2 to 4 cups of stuffing, depending on cavity size, to pack a turkey quarter loosely to the brim. Having stuffed a front quarter, Miss Shirley Wilson cuts heavy paper the shape of the cavity and 1/2 inch larger around the edge. She will lay the paper over the filled cavity and tuck the paper edge under the skin, thus holding the stuffing in place.

(7) With a big sharp needle, she laces heavy cord across the paper from side to side, catching the skin with each stitch, so that the skin covers most of the meat and the edge of bone.

(8) She sews the wing tight to the body. If this were a rear quarter, she would sew the drumstick to the tail. This step can be taken before or after stuffing.

(9) She places the stuffed turkey quarter, skin side up, on a rack in an open roasting pan, rubs unsalted fat on it, and puts it into a pre-heated oven. She will roast the turkey quarter for about 4 hours in a very moderate oven (325°F.), basting it several times with its own drippings.

(10) The front-quarter turkey roast is ready for the table.

(11) It is easier to carve than a whole bird, Miss Wilson says.

(over)



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### ROASTING AN UNSTUFFED TURKEY QUARTER

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These pictures show one good way to roast a turkey quarter without stuffing the cavity. An unstuffed quarter roast goes more quickly into the oven than one that is stuffed. Stuffing, if desired, may be prepared and baked while the turkey cooks. Here the rear quarter of a 25-pound broadbreasted Bronze tom turkey is used to tell the turkey quarter story. A front quarter would be prepared in about the same way.

(12) If the quarter is frozen, as these are, the first step is to loosen the wrappings and thaw the quarter completely - until the meat no longer is stiff or the joints rigid. This takes overnight, or longer, depending on refrigerator temperature. Then the pin feathers are removed and the quarter is singed, if necessary. Finally the quarter is rinsed thoroughly and wiped dry and its cavity is rubbed with salt.

(13) Miss Shirley Wilson fastens the skin over the meat at the bone edge all around the cavity, to keep the meat from drying. She uses skewers for this, but she could lace heavy cord across the cavity with a big sharp needle. She sews the drumstick to the tail. In preparing a front quarter she would sew the wing tight to the body, or put in skewers firmly at an angle to hold it.

(14) She rubs unsalted fat on the skin of the turkey quarter, placed, skin side up, on a rack in an open roasting pan.

(15) She puts the turkey quarter into a preheated oven. She will baste it with its own drippings during the 4 hours needed to cook the quarter at a very moderate temperature (325°F.) .

(16) The rear-quarter turkey roast is ready for the table.

(17) It is easier to carve than a whole bird, Miss Wilson says.